

Nini's House of Tapas

www.ninishot.com

Small Plates

40 Orange St New Haven CT

Shared Platters

<u>Chef Stuarts 5 course tasting</u>	\$38.95
Let the Chef take you on a culinary journey through our menu with 5 items of the menu and specials board, he can also suggest some wine pairings	5 courses
<u>Pasta and Risotto of the day.</u>	M/P
See the Big Board for description	
<u>Petite Steak au Poivre</u>	\$13.95
A pepper crusted 4 ounce Filet Mignon pan seared and served over Yukon Potatoes and Cognac Cream sauce.	
<u>Satay Beef or Chicken</u>	\$8.95
Thai marinated steak or chicken grilled on a stick served with Seaweed salad and Thai Peanut sauce.	
<u>Petite Pork Osso Bucco</u>	\$9.95
Baby Pork Shanks slowly braised with Red wine and Wild Mushrooms, served with a little Polenta.	
<u>Country Pate</u>	\$8.95
A coarse country style Pate made from Duck and Pork served with Cornichions, Dijon mustard and Croustades.	
<u>Nini's Black and Blue 1/4 pounder</u>	\$11.95
1/2 pound Black Angus Beef Burger topped with thick cut bacon and gorgonzola dolce, lettuce and tomato	
<u>Nini's Crabcake</u>	\$11.95
A hand made Jumbo Lump Crab cake coated in Panko, served crisp with Lemon and Chipotle aioli.	
<u>Grilled Mojo Shrimp</u>	\$9.95
Large Shrimp skewered and grilled, served with Black Bean Salsa.	
<u>Fish and Chips</u>	\$9.95
A petite portion of fresh Cod in a crunchy Beer batter with house made Fries, Caper Tartar sauce and Lemon.	
<u>Nini's Gravlox</u>	\$11.95
In house, Absolute cured Wild Salmon filet served thinly sliced with Capers, Red Onion and Pumpernickel.	
<u>Spicy Tuna Martini</u>	\$9.95
Our fresh Sushi grade Tuna chopped and blended with Siracha and Kwepie Mayo, served in a martini glass with Seaweed salad.	
<u>Crispy Shrimp</u>	\$8.95
Large Shrimp in a rice paper spring roll crust served with Sweet Spicy Thai chili sauce.	
<u>Tempura Salmon Roll</u>	\$8.95
Our own Maki Roll made with seasoned Sushi rice filled with Wild Salmon, Asparagus and Cream cheese, fried Tempura style.	

Vegetarian Small Plates

<u>Soy Wrap Echillada</u>	\$7.95
Grilled Vegetables, Tofu, rice pilaf, and Pico de guyo in a Tofu wrap, baked in Salsa Cream.	
<u>Stuffed Piquillo Peppers</u>	\$8.95
A traditional Spanish tapa dish stuffed with rice, manchengo and Ricotta cheese roasted with tomato coulis.	
<u>Margarita pesto pizza</u>	\$8.95
Personal thin crust pizza topped with fresh tomatoes, and fresh mozzarella	
<u>Samosa's</u>	\$6.95
Crisp fried filled pastries with vegetarian filling served with Lentil Curry for dipping.	
<u>Petite Grilled Cheese & Tomato Soup</u>	\$9.95
Bite sized grilled 3 cheese sandwiches with rich creamy Tomato soup.	
<u>Portobello Fries</u>	\$8.95
Panko breaded and fried Portobello batons, with Avocado Aioli.	
<u>Grilled Fresh Asparagus</u>	\$7.95
With Black Truffle Sea Salt, Parmesan and EVOO.	

Beverages

Coffee	\$2.50	Espresso	\$3.00
Assorted Teas	\$2.50	Cappuccino	\$4.00
Pellegrino	\$5.00	Latte	\$4.00
Soda	\$2.50	Coco Noir Latte (Alcoholic)	\$6.00
Thai Iced Tea	\$3.50	Super Rich Hot Chocolate	\$3.00

<u>Sulmaneria Plate</u>	3 meats	5 meats	
A plate of imported cured meats to be enjoyed with our crusty bread and Fruit Mostarda. Mortadella, Sopressata and Hot Coppa for 3 add Prosciutto and dry Garlic sausage for 5			\$10.95 \$15.95
<u>Artisan Cheeses</u>	Small	Large	\$10.95 \$15.95
We've gathered some of our favorite cheeses from around the world. Served with Fig jam and Water Crackers			\$10.95 \$15.95
<u>Italian Potato Frittata</u>			\$8.95
Herb roasted potatoes and sweet onions baked with EVO. Farm fresh eggs and Grana Padana cheese			
<u>House Made Truffle Fries</u>			\$5.95
Fresh Russet potatoes fried twice, finished with Black Truffle Salt and Truffle Oil			
<u>Mezze Platter</u>			\$9.95
Hummus, Baba Ganoush, Carrot Salad with Pita Bread			
<u>Paella Valencia or Seafood Paella</u>			\$15.95 \$18.95
Paella Valencia has Chicken, Chorizo and Clams Seafood Paella contains Clams, Shrimp, Calamari.			
<u>Seven Spice Edamame</u>			\$6.95
Steamed Edamame pods seasoned with our zesty 7 Spice mix.			
<u>Arthur Ave. Cheesy Garlic Bread</u>			\$7.95
Our bread comes fresh from the Bronx Bakery every day, gooey Garlic bread with loads of melted cheese.			
<u>New Mexico Black bean Dip</u>			\$9.95
Freshly fried Tortilla chips with warm Chipotle Chicken, Cheese and Black bean Dip.			
<u>Thai Crab dip with Rice Chips</u>			\$10.95
With spicy Thai Curry Coconut Crab Dip with prawn rice chips			
<u>Ninis Crusty Ciabata bread basket</u>			\$5.95
For 9 years our customers have raved about Nini's bread so we brought it back...served with herb infused butter and EVOO			

Salad & Soup

<u>Goat Cheese, Beet, Arugula Salad</u>	\$9.95
Baby Arugula married with Sweet Pickled Beets and a warm crispy Goat Cheese Medallion.	
<u>Greek Feta and Tomato Salad</u>	\$8.95
Feta, ripe Tomato, Kalamata Olives and Romaine with Oregano vinaigrette.	
<u>House Salad</u>	\$7.95
Mesclun, tomato, cucumber, goat cheese, Raspberry Dill Vinaigrette.	
<u>Fresh Mozzarella and roasted peppers</u>	\$8.95
Sliced fresh Mozzarella and fire roasted red and yellow peppers with EVOO and Basil.	
<u>Nicoise-Style Tuna Salad</u>	\$11.95
French green beans, roffini pasta, tomatoes, cucumber, red onion, peas, olives and seared tuna	
<u>Caesar Salad</u>	\$7.95
Some say we make the best around, I agree.	
<u>French Onion Soup Gratinee</u>	\$6.95
Spanish, Red and Green onions cooked with beef broth and topped with melted and toasted Gruyere Cheese.	
<u>Thai Butternut Squash Bisque</u>	\$6.95
Fresh Butternut Squash, Coconut milk and Thai Curry	

Sweet Selections

<u>Caramel Bread Pudding</u>	\$7.95
Challah baked with caramel, cream and eggs, served warm with Bourbon Crème Anglaise.	
<u>Nini's Famous Apple Dumpling</u>	\$7.95
Served warm with Vanilla gelato, Caramel and Cinnamon sugar.	
<u>Flourless Chocolate Tart</u>	\$7.95
Served with whipped cream and raspberry sauce.	
<u>Giant Gourmet Cupcakes served with gelato</u>	\$7.95
See Special Board	
<u>Gelato and Sorbet Sampler</u>	\$7.95
Ask Server for Flavors	

<u>Bishops Orchard pear crisp</u>	\$7.95
Local grown pears baked with brown sugar and crumb topping served with vanilla gelato	

Available for private function 7 days a week. Open Tue through Sun 5:00 to 10:00 203-562-NINI (6464)